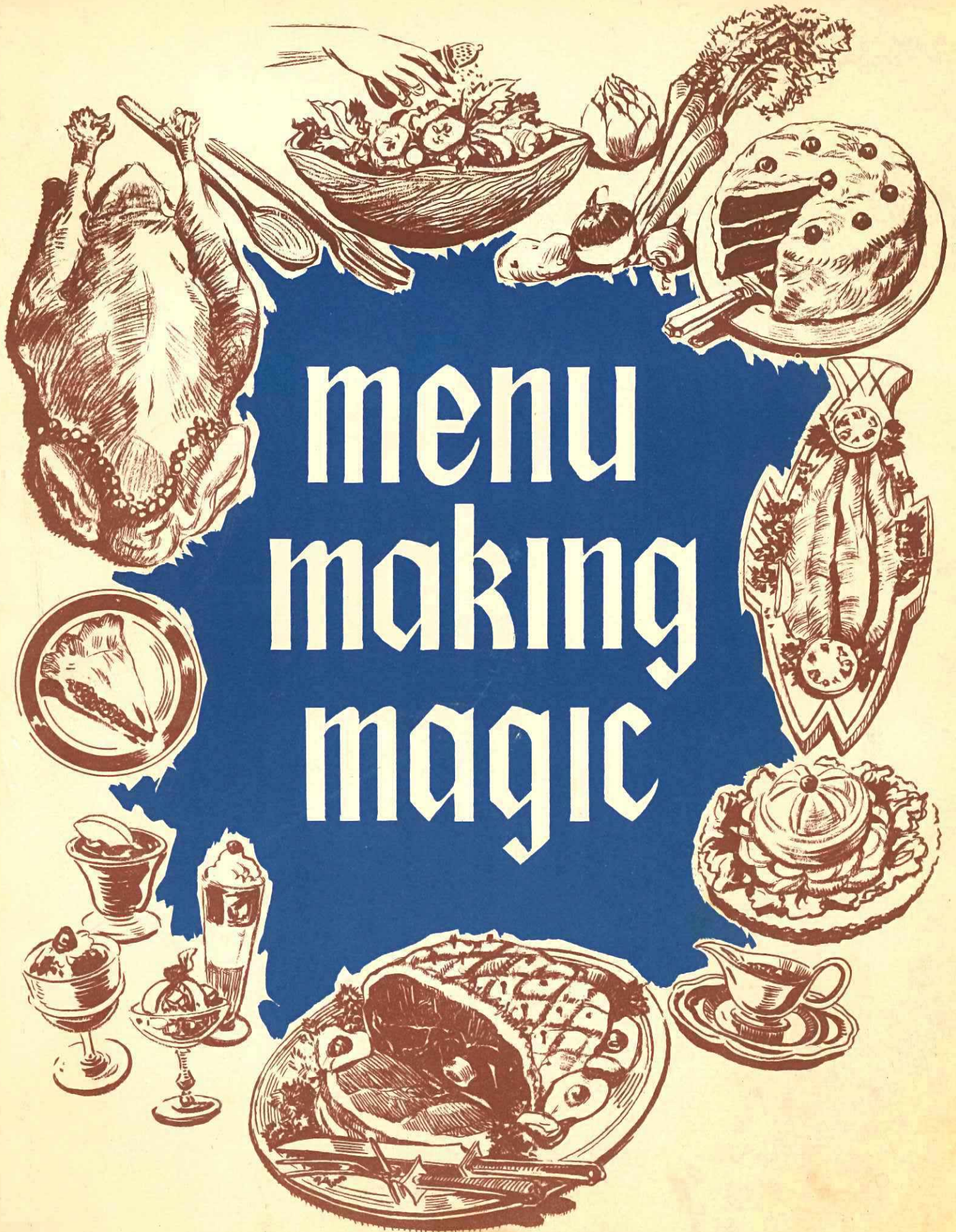
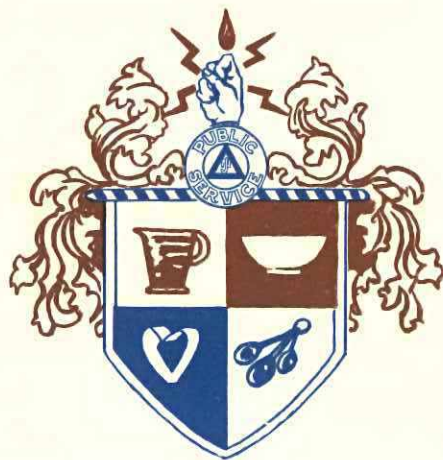


menu making magic





Chapter 1

QUICK AND EASY MEALS
Kitchen and Laundry Planning

Chapter 2

GLAMOR ON A BUDGET
Hot Water Magic

Chapter 3

COOK'S TOUR
Dryers and Ironers

Chapter 4

A SNACKING GOOD TIME
Lighting and Adequate Wiring

Chapter 5

WHEN COMPANY COMES
Freezer and Refrigerator

HOME ECONOMICS DEPARTMENT
PUBLIC SERVICE ELECTRIC AND GAS COMPANY

Quick and Easy Meals

Oven Meal

*Pork Chops and Apples

*Sweet Potato Puffs *Buttered Kale

Herb Bread

*Peach Dumplings Coffee

Temperature: 350° F. Time: 50 Minutes

Serves 6

PORK CHOPS AND APPLES

6 rib pork chops, $\frac{3}{4}$ " thick $\frac{1}{4}$ cup brown sugar,
2 tbsp. shortening, melted firmly packed
1 tsp. salt 1 cup apple juice
 $\frac{1}{2}$ tsp. paprika
3 apples, cored and cut
in half lengthwise

Brown chops in shortening. Add salt and paprika. Place in 12"x7 $\frac{1}{2}$ "x1 $\frac{3}{4}$ " baking dish. Place apple half, skin side down, on top of each chop. Sprinkle apples with brown sugar and add apple juice. Bake at 350° F. for 50 mins. Serves 6.

SWEET POTATO PUFFS

1 No. 2 $\frac{1}{2}$ can (3 $\frac{1}{2}$ cups) $\frac{1}{2}$ tsp. salt
drained sweet potatoes $\frac{1}{4}$ tsp. paprika
2 tbsp. butter or margarine, melted $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ cup warm milk $\frac{1}{4}$ cup chopped pecans
6 marshmallows

Whip sweet potatoes. Add butter or margarine, milk, salt, paprika, cinnamon, and pecans. Mix well. Form into 6 balls and place in greased 8" pie plate. Top each puff with marshmallow. Bake at 350° F. for 50 mins. Serves 6.

BUTTERED KALE

2—12 oz. pkgs. frozen $\frac{1}{4}$ tsp. salt
Kale $\frac{1}{8}$ tsp. pepper
 $\frac{1}{2}$ cup water 1 tbsp. butter or margarine

Place all ingredients in 2 qt. casserole. Cover. Bake at 350° F. for 50 mins. Serves 6.

HERB BREAD

$\frac{1}{2}$ cup butter or margarine $\frac{1}{8}$ tsp. paprika
 $\frac{1}{4}$ tsp. savory $\frac{1}{8}$ tsp. salt
 $\frac{1}{8}$ tsp. thyme 1 loaf unsliced white bread

Allow butter or margarine to soften. Add seasonings and blend. Cut through center of loaf lengthwise to within $\frac{1}{4}$ " of bottom crust. Cut through loaf crosswise to within $\frac{1}{4}$ " of bottom crust at 2" intervals. Spread butter or margarine mixture over surface and in cuts of loaf. Place in 12"x7 $\frac{1}{2}$ "x1 $\frac{3}{4}$ " baking dish and place in oven 25 mins. before oven meal is completed or bake at 350° F. for 25 mins. Yield: 1 loaf.

PEACH DUMPLINGS

1 No. 2 can (2 $\frac{1}{2}$ cups) $\frac{1}{8}$ tsp. cloves
peaches $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ cup seedless raisins
firmly packed $\frac{1}{3}$ cup milk
1 cup prepared biscuit mix

Drain syrup from peaches. Reserve. Place peaches in 1 $\frac{1}{2}$ qt. casserole. Heat syrup and brown sugar in saucepan. Pour over peaches. Combine biscuit mix, spices and raisins. Add milk, mixing quickly until soft dough is formed. Drop dough by spoonfuls on top of fruit. Cover. Bake at 350° F. for 50 mins. Serves 6.

Note: Peach Dumplings must be baked immediately. If oven meal is to stand in oven before baking, the Peach Dumplings are not satisfactory.

Menu

*Tuna Shortcake Buttered Broccoli
Lettuce Wedges with French Dressing
*Apricot Fluff Cookies
Coffee
Serves 6

SHORTCAKE

6 tbsp. butter or margarine ¾ cup milk
3 cups prepared biscuit mix

Cut butter or margarine into biscuit mix with two knives or pastry blender until mixture is like coarse corn meal. Add milk, mixing quickly until soft dough is formed. Place on lightly floured board and knead 10 times. Roll or pat dough to fit 2—8" layer cake pans. Bake at 450° F. for 15-20 mins. Yield: 2—8" shortcakes.

Tuna Filling

1—11 oz. can (1¼ cups) ½ cup cooked or canned
condensed cream of peas
mushroom soup ½ cup sliced ripe olives
1—7 oz. can (1½ cups) ¼ cup chopped pimiento
tuna fish, flaked ¼ cup water

Combine all ingredients. Heat slowly, stirring frequently. Pour between layers and over top of hot shortcake. Yield: filling for 2—8" shortcakes.

APRICOT FLUFF

1 No. 2½ can (3½ cups) ⅛ tsp. salt
apricots, drained and 3 egg whites
pureed ⅓ cup sugar
1½ tbsp. lemon juice ¼ cup chopped walnuts

Mix apricot puree, lemon juice and salt together. Beat egg whites until stiff but not dry; continue beating, gradually adding sugar until stiff and glossy. Fold into apricot mixture and garnish with nuts. Serves 6.

Menu

*Lobster Bisque
*Broiled Fish with Almond Sauce
*Potato Cheese Balls
*String Beans in Brown Sauce
Marinated Tomato and Cucumber Salad
*Refrigerator Rolls
Fresh Fruit Cup Coffee
Serves 6

LOBSTER BISQUE

1—11 oz. can (1¼ cups) 1—6 oz. can (1⅓ cups)
condensed tomato soup lobster flaked
1—11 oz. can (1¼ cups) ⅛ tsp. pepper
condensed cream of ¼ tsp. Worcestershire
mushroom soup sauce

Combine soups. Add remaining ingredients. Simmer 4 to 5 mins. Serves 6.

BROILED FISH

2 lbs. fish fillets ¼ cup butter or margarine,
1 tsp. salt melted
¼ tsp. pepper

Cut fish in serving pieces; sprinkle both sides with salt and pepper. Place on greased broiler rack, 3" from source of heat. Brush with butter or margarine. Broil 10-12 mins. Serve with Almond Sauce. Serves 6.

Note: Fillets need not be turned while broiling.

Almond Sauce

½ cup butter or margarine, ¼ cup blanched almonds,
melted slivered

Combine ingredients; pour over broiled fish. Yield: ¾ cup sauce.

POTATO CHEESE BALLS

1 egg, beaten ⅛ tsp. salt
1 tbsp. milk 2 cups mashed potatoes
½ cup grated Cheddar
cheese

Beat egg with fork, add milk; mix. Combine cheese, salt, and potatoes. Form into balls and roll in egg and milk mixture. Place on broiler rack. Broil 3" from source of heat 5 mins. Turn and broil 5-7 mins. longer. Serves 6.

STRING BEANS IN BROWN SAUCE

1 No. 2 can (2½ cups) ½ cup minced onions
string beans ½ tsp. salt
¼ cup enriched flour ¼ tsp. pepper
2 tbsp. butter or margarine

Drain beans, reserve liquid. Brown flour slowly, stirring constantly. Add butter or margarine, onions, salt, and pepper. Blend well. Add liquid, stirring until thick. Add beans and simmer 2-3 mins. Serves 6.

REFRIGERATOR ROLLS

1 pkg. yeast 1 tsp. salt
½ cup lukewarm water 1 cup mashed potatoes
⅔ cup shortening 2 eggs, well beaten
1 cup scalded milk 6 cups sifted enriched
½ cup sugar flour (approximately)

Soften yeast in water. Melt shortening in milk. Add sugar, salt, and potatoes. Stir until smooth. Cool to lukewarm. Add yeast. Mix thoroughly and add eggs. Stir in enough flour to make a stiff dough. Turn out on lightly floured board. Knead until satiny. Place in large greased bowl. Brush dough with melted shortening. Cover and store in refrigerator. About an hour before baking, shape the desired amount of dough into rolls. Cover and let rise until double in bulk. Bake at 425° F. for 15-20 mins. Yield: Approximately 2½ doz. rolls.

Broiler Meal

*Hot Spiced Tomato Broth

*Ham, Cheese and Asparagus Rollups

*Raisins and Pears

*Potato Balls

*Bavarian Cream Cake

Coffee

HOT SPICED TOMATO BROTH

1 No. 2½ can (3½ cups) 1½ tsp. lemon juice
tomato juice ⅛ tsp. Tabasco sauce
⅛ tsp. savory 6 lemon slices
3 beef bouillon cubes 6 whole cloves

Heat tomato juice and savory. Add bouillon cubes, stirring until dissolved. Remove from heat. Stir in lemon juice and Tabasco sauce. Garnish with lemon slices studded with cloves. Serves 6.

HAM, CHEESE AND ASPARAGUS ROLLUPS

12 slices American cheese 2 No. 2 cans asparagus
12 slices boiled ham stalks
12 toothpicks

Lay slice of cheese on slice of ham. Place 3 stalks of asparagus on end of slice. Roll up and fasten with toothpick. Place on broiler rack. Broil 3" from source of heat 5 mins. Turn and broil 5 mins. longer. Serves 6.

RAISINS AND PEARS

1 No. 1 tall can (2 cups) ¼ cup raisins
Bartlett pear halves 1 tbsp. brown sugar,
Green vegetable coloring firmly packed

Drain liquid from pears. Add enough coloring to liquid to produce a bright green color. Return pears to liquid and allow to stand until pears are the desired color. Combine raisins and brown sugar. Fill pear halves with mixture. Place on broiler rack when turning Ham, Cheese and Asparagus Rollups. Serves 6.

POTATO BALLS

1 No. 2½ can (3½ cups) ½ cup bread crumbs
white potatoes
¼ cup butter or margarine,
melted

Drain potatoes. Dip in butter or margarine and bread crumbs. Place on broiler rack. Broil 3" from source of heat 5 mins. Turn and broil 5 mins. longer. Serves 6.

BAVARIAN CREAM CAKE

1—8" tube cake ½ cup raspberry juice
1 tbsp. gelatin 1 tsp. lemon juice
¼ cup water 1 cup heavy cream,
2—12 oz. pkgs. frozen whipped
raspberries, thawed

Cut 1" slice from top of cake. Remove the center of cake, leaving 1" wall and bottom crust. Soak gelatin in water 5 mins. Mash raspberries, leaving a few whole for garnish. Drain. Heat ½ cup juice and add to gelatin, stirring until thoroughly dissolved. Add raspberries and lemon juice. Fold cream into mixture. Fill cavity with mixture, reserving ¾ cup for frosting top of cake. Replace top of cake and frost with remaining mixture. Garnish with whole raspberries. Chill. Serves 6.

Oven Meal

*Braised Liver with Sour Cream

*Frozen Corn *Sweet and Sour Beets

Watercress and Onion Salad

Brown and Serve Rolls

*Ice Cream in a Basket

Temperature: 350° F. Time: 45 Minutes

Serves 6

BRAISED LIVER WITH SOUR CREAM

1 lb. beef liver, sliced 1 large onion, sliced
 ½ cup enriched flour ¼ tsp. salt
 2 tbsp. butter or margarine ¼ tsp. pepper
 1 cup sour cream

Dredge liver in flour. Saute in butter or margarine until brown. Place in 2 qt. casserole. Add sour cream, onions, salt, and pepper. Cover. Bake at 350° F. for 45 mins. Serves 6.

Kitchen Planning

A good way to begin your kitchen planning or renovating is to study your equipment and your methods of work. This means analyzing the location of the three main work centers. Always consider the articles stored in the kitchen in terms of their size, accessibility, how often and where they are used. The three main work centers are:

1. Food Storage and Refrigeration Center. (Include refrigerator and ample cabinet storage.)
2. Cooking and Serving Center: (Include range with ventilator over it and cabinet storage.)
3. Dishwashing and Clean-Up Center. (Include electric dishwasher and electric garbage disposal unit.)

Each center should be convenient to the other two and should offer the least interference with traffic through the kitchen. Equipment should be arranged so that work moves from right to left.

There are three popular kitchen arrangements, the "U", "L", and "Corridor."

FROZEN CORN

2—10 oz. pkgs. frozen corn ⅛ tsp. pepper
 ½ cup water 1 tbsp. butter or margarine
 ½ tsp. salt

Place all ingredients in 2 qt. casserole. Cover. Bake at 350° F. for 45 mins. Serves 6.

SWEET AND SOUR BEETS

1 No. 2½ can (3½ cups) 2 tbsp. orange marmalade
 Harvard beets

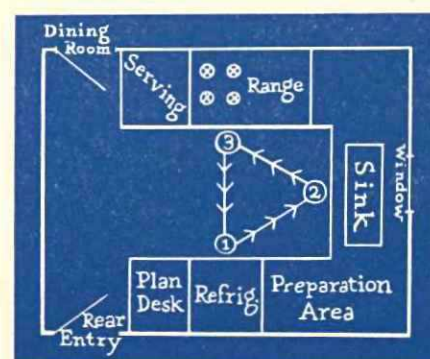
Place beets in 1 qt. casserole. Cover. Bake at 350° F. for 45 mins. Add marmalade just before serving. Serves 6.

ICE CREAM IN A BASKET

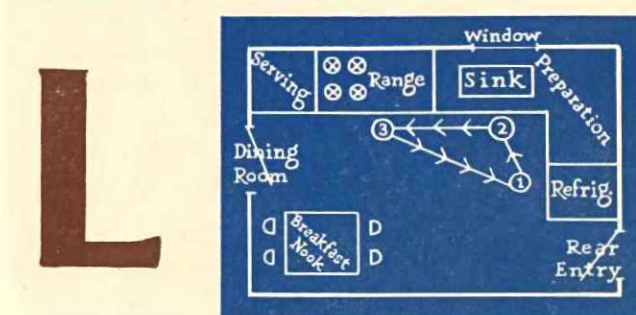
2 tbsp. butter or margarine 2½ cups crisp rice cereal
 ¼ lb. marshmallows 1 pt. vanilla ice cream
 ¼ tsp. vanilla extract ½ cup chocolate syrup

Heat butter or margarine and marshmallows over boiling water until smooth, stirring frequently. Add vanilla extract and heat thoroughly. Place crisp rice cereal in large greased bowl and add marshmallow mixture. For best results, grease hands to combine mixture. Press into 6 greased muffin pans. Cool. Serve filled with ice cream and top with chocolate syrup. Yield: 6 baskets of ice cream.

"U" Shaped Kitchen—Equipment is grouped along three adjacent walls, giving continuous working surface. Best for large area.

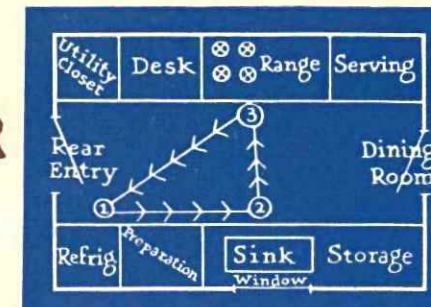


"L" Shaped Kitchen—Equipment is grouped along two adjacent walls, permitting space for eating area.

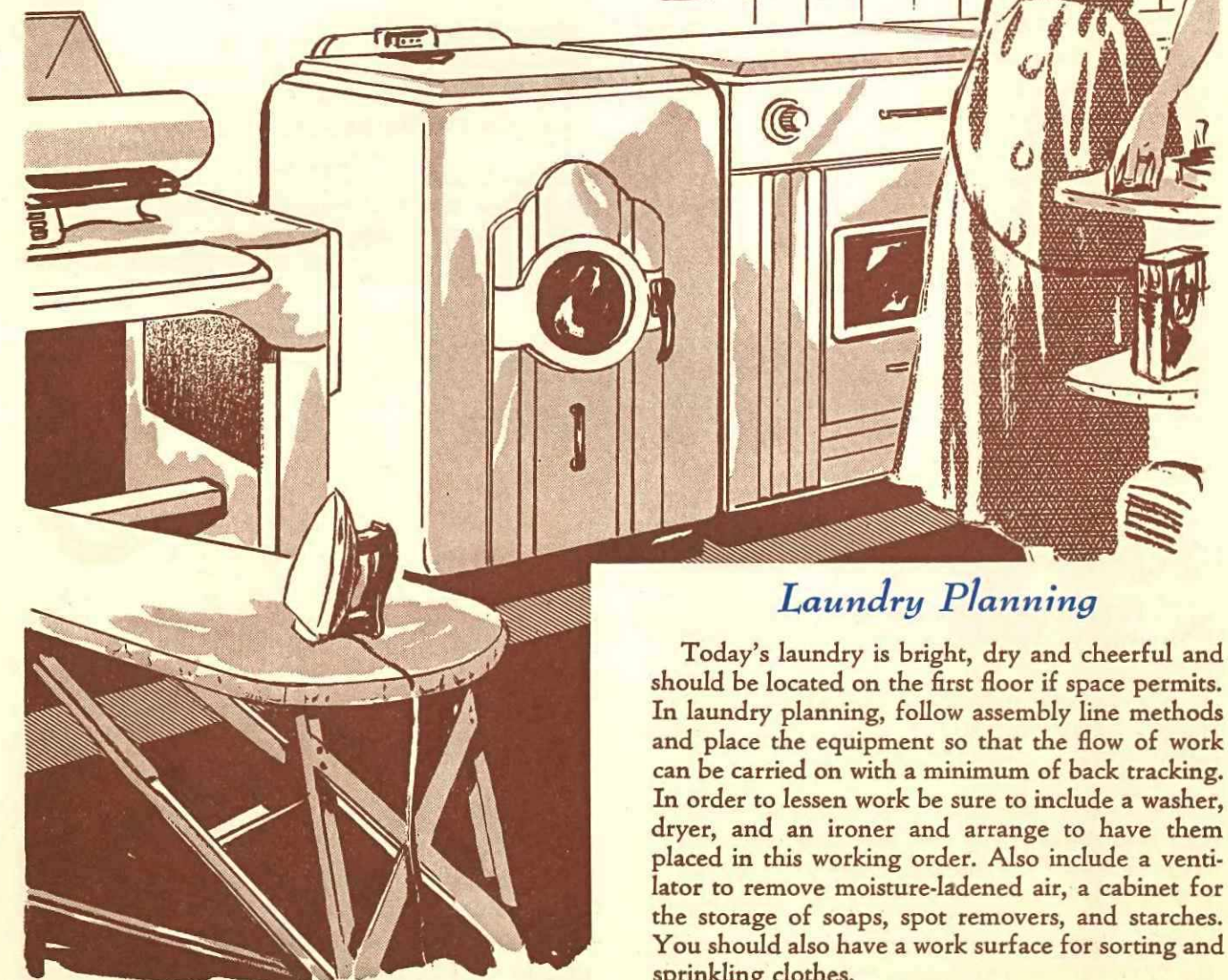


Corridor Kitchen—Equipment is placed along two opposite walls. This plan is good where structural designs will not permit the use of a third wall. The two facing walls should not be too far apart.

CORRIDOR



The factors that determine the plan to use are: the area of the room—size and shape, the openings—doors and windows, any obstacles—such as radiators or chimneys, and the family—its size and living habits.



Laundry Planning

Today's laundry is bright, dry and cheerful and should be located on the first floor if space permits. In laundry planning, follow assembly line methods and place the equipment so that the flow of work can be carried on with a minimum of back tracking. In order to lessen work be sure to include a washer, dryer, and an ironer and arrange to have them placed in this working order. Also include a ventilator to remove moisture-laden air, a cabinet for the storage of soaps, spot removers, and starches. You should also have a work surface for sorting and sprinkling clothes.

Glamor on a Budget

Broiler Meal

Minted Pineapple Juice

- *Shish Kebobs
- *Green Peas and Rice
- Pickled Beets
- *Chocolate Nut Smoothie

SHISH KEBOBS

- | | |
|---|---------------------------------------|
| 1/4 cup lemon juice | 4 tomatoes, halved |
| 1/4 cup olive oil | 2 onions, cut in 1 1/2" slices |
| 2 tbsp. grated onion | 2 green peppers, cut in 1 1/2" strips |
| 2 tbsp. chili powder | 1/4 lb. medium mushrooms |
| 1 tsp. ginger | 6 skewers |
| 1 clove garlic, halved | |
| 1 tbsp. salt | |
| 2 lbs. shoulder lamb, cut in 1 1/2" cubes | |

Combine first 7 ingredients. Pour mixture over meat and marinate in refrigerator for 2 hrs. Arrange on skewers starting with cube of meat, tomato, onion, green pepper, mushroom and second cube of meat. Place on broiler rack. Broil 10 mins. Turn. Brush with marinade. Broil 8 mins. Serves 6.

GREEN PEAS AND RICE

- | | |
|--------------------|-------------------------------------|
| 2 cups cooked peas | 1/2 tsp. pepper |
| 2 cups cooked rice | 2 tbsp. butter or margarine, melted |
| 1 tsp. salt | |

Combine all ingredients. Place in bottom of broiler pan; cover with broiler rack; heat 18 mins. Serves 6.

CHOCOLATE NUT SMOOTHIE

- | | |
|-------------------------------------|---|
| 1 tbsp. gelatin | 3 egg whites, stiffly beaten |
| 1 1/2 cups milk | 1 tsp. vanilla extract |
| 1/3 cup sugar | 1/2 cup chopped nuts |
| 1/4 tsp. salt | 1/2 cup heavy cream or evaporated milk, whipped |
| 2 sq. (2 oz.) unsweetened chocolate | 3 tbsp. cocoa |
| 3 egg yolks, beaten | 1/2 cup finely chopped nuts |
| 1/3 cup sugar | |

Soak gelatin in milk 5 mins. in top of double boiler. Add 1/3 cup sugar, salt, and chocolate. Cook

over boiling water until chocolate melts and gelatin dissolves. Beat until well blended. Stir small amount of hot mixture into egg yolks. Pour into remaining hot mixture; stir. Cook 2 mins. Cool. Add 1/3 cup sugar to egg whites and blend. Fold egg whites into chocolate mixture. Add vanilla extract and chopped nuts. Pour into rinsed 1 qt. ring mold. Chill until firm. Unmold. Combine cream and cocoa and spread over mold. Garnish with finely chopped nuts. Serves 6-8.

Oven Meal

*Rolled Stuffed Flank Steak

Tomato Sauce

Baked Potatoes *String Beans with Pimiento

*Stuffed Lettuce

*French Dressing

*Molded Orange Ambrosia

Temperature: 350° F. Time: 1 1/2 Hours

Serves 6

ROLLED STUFFED FLANK STEAK

- | | |
|------------------------|------------------------|
| 1 recipe veal stuffing | 1 1/2 lbs. flank steak |
|------------------------|------------------------|

Spread Veal Stuffing evenly over steak. Roll steak and secure with skewers. Bake at 350° F. for 1 1/2 hrs. Serves 6.

Veal Stuffing

- | | |
|-------------------------------------|----------------------|
| 1 tbsp. butter or margarine, melted | 2 tsp. salt |
| 2 tbsp. enriched flour | 1 tsp. paprika |
| 1/4 cup minced onion | 1/2 cup milk |
| 1/4 cup chopped parsley | 1/2 lb. chopped veal |

Combine first 6 ingredients. Saute until mixture bubbles. Add milk, stirring constantly. Cook until thickened. Add veal. Spread over steak. Yield: Stuffing for 1 1/2 lb. flank steak.

STRING BEANS WITH PIMIENTO

- | | |
|------------------------------------|-----------------------------|
| 2 tbsp. chopped pimiento | 2 tbsp. butter or margarine |
| 2-10 oz. pkgs. frozen string beans | 1/4 cup milk |
| | 1 tsp. salt |

Place all ingredients in 1 qt. casserole. Cover. Bake at 350° F. for 1 1/2 hrs. Serves 6.

STUFFED LETTUCE SALAD

- | | |
|-------------------------------|----------------------|
| 1 medium head Iceberg lettuce | 2 tbsp. milk |
| 1/2 lb. Bleu cheese | 1 tbsp. minced onion |
| 1-3 oz. pkg. cream cheese | 1 pimiento, minced |
| | French dressing |

Cut heart from head of lettuce. Wash and thoroughly drain. Blend cheeses and milk until smooth. Add onion and pimiento; mix well. Fill cavity with mixture. Wrap in waxed paper. Chill in refrigerator until cheese mixture is firm. Cut head crosswise in 1" slices. Serve with French Dressing. Serves 6.

French Dressing

- | | |
|--------------------------------|----------------------|
| 3/4 cup salad oil | 1/4 tsp. dry mustard |
| 1/4 cup vinegar or lemon juice | 1/2 tsp. salt |
| 1 tbsp. grated onion | 1 tsp. sugar |
| | 1/4 tsp. paprika |

Combine all ingredients. Chill. Yield: 1 cup dressing.

MOLDED ORANGE AMBROSIA

- | | |
|---------------------------------|--------------------------------|
| 1 tbsp. gelatin | 1/3 cup moist shredded coconut |
| 1/4 cup cold water | 2 egg whites, stiffly beaten |
| 1/4 cup cornstarch | Lettuce leaves |
| 1/4 tsp. salt | 1 orange, sectioned |
| 3/4 cup sugar | 3 maraschino cherries |
| 1 1/4 cups milk | |
| 2 egg yolks, beaten | |
| 1-6 oz. can frozen orange juice | |

Soak gelatin in water 5 mins. Combine cornstarch, salt, and sugar in top of double boiler. Add milk; stir. Cook over boiling water until thick. Cover and cook 10 mins. Stir small amount of hot mixture into egg yolks. Pour into remaining hot mixture; stir. Cook 2 mins. Remove from heat. Add gelatin, stir; cool. Add orange juice and coconut. Mix well. Fold in egg whites. Pour into rinsed 1 qt. mold. Chill until firm. Unmold on lettuce leaves and garnish with orange sections and cherries. Serves 6-8.

Oven Meal

Cranberry Pineapple Cocktail

*Baked Stuffed Fish

*Tomato, Onion and Rice Casserole

*Peas and Mushrooms

*Cucumber Mousse

Parker House Rolls

*Plum Cobbler

Temperature: 375° F.

Time: 1 Hour

Serves 4

BAKED STUFFED FISH

- | | |
|-----------------------------|-------------------------------------|
| 1-4 lb. whole fish | 1/4 tsp. paprika |
| 1 tbsp. salt | 1/4 cup butter or margarine, melted |
| 1 recipe vegetable stuffing | |
| 1/4 cup lemon juice | |

Clean fish; wipe with damp cloth. Head and tail may be left on or removed as desired. Rub fish inside and out with salt. Stuff; sew together. Add lemon juice and paprika to butter or margarine and brush fish. Bake at 375° F. for 1 hr. Serves 4.

Vegetable Stuffing

- | | |
|-------------------------------------|--------------------------|
| 1/4 cup butter or margarine, melted | 1/2 cup shredded carrots |
| 3 cups bread crumbs | 2 tbsp. chopped pimiento |
| | 1/2 cup minced onion |

Combine ingredients and mix well. Yield: Stuffing for 4 lb. fish.



TOMATO, ONION AND RICE CASSEROLE

8 small onions, peeled or
1 cup sliced onions
1 qt. (36 oz. can) Italian
style tomatoes
¼ cup rice

1 tsp. pepper
1½ tsp. salt
2 tbsp. butter or margarine,
melted

Place onions in 1 qt. greased casserole. Add remaining ingredients and stir. Cover. Bake at 375° F. for 1 hr. Serves 4.

PEAS AND MUSHROOMS

2—12 oz. pkgs. frozen peas
½ lb. (1 cup) sliced
mushrooms
1 tbsp. butter or margarine

1½ tsp. salt
½ tsp. pepper
½ cup milk

Place all ingredients in 1 qt. casserole. Cover. Bake at 375° F. for 1 hr. Serves 4.

CUCUMBER MOUSSE

2 medium cucumbers
Water
1 tbsp. gelatin
¼ cup cold water
1 tbsp. lemon juice
½ tsp. salt
¼ tsp. pepper
½ cup mayonnaise

1 tsp. Worcestershire sauce
½ cup evaporated milk,
whipped
Green vegetable coloring
Watercress
1 medium cucumber, sliced
thin

Cook 2 cucumbers in ½"-1" water in covered container for 15 mins. or until tender. Drain. Press through sieve. Soak gelatin in water 5 mins. Add to hot cucumber mixture. Add lemon juice, seasonings, mayonnaise and Worcestershire sauce. Fold in milk. Add enough coloring to produce the desired color. Pour into rinsed 1 qt. mold. Chill until firm. Unmold, garnish with watercress and cucumber slices. Serves 4.

PLUM COBBLER

1 tbsp. cornstarch
2 tbsp. water

1 No. 2½ can (3½ cups)
plums with syrup

Blend cornstarch and water. Add to syrup and bring to boiling point, stirring constantly; add fruit. Pour into 2 qt. greased baking dish. Top with shortcake. Bake at 375° F. for 1 hr. Serves 4.

SHORTCAKE

1 cup prepared biscuit
mix
1 tbsp. sugar

¼ cup butter or margarine,
melted
½ cup milk

Combine biscuit mix and sugar. Add butter or margarine to milk. Add liquid to dry ingredients, mixing quickly until soft dough is formed. Drop dough by spoonfuls onto plum mixture.

Top of the Range Meal

*Pork Chops en Skillet

*Red Cabbage Wedges

Asparagus Salad

*Creamy Rice Pudding

Serves 6

PORK CHOPS EN SKILLET

2 tbsp. butter or margarine
½ cup chopped onions
6 shoulder pork chops
¾" thick
1 tbsp. dry mustard

4 cups sliced potatoes
2 tsp. salt
½ tsp. pepper
1 No. 2½ can (3½ cups)
tomatoes

Place butter or margarine in skillet. Add onions and cook until lightly browned. Remove onions from skillet. Rub pork chops with mustard. Place in skillet and brown on both sides. Add onions and remaining ingredients. Cover and simmer 1 hr. Serves 6.

RED CABBAGE WEDGES

1 medium head red cab-
bage, cut in wedges
Water
8 bacon strips, cooked
and diced
1 tbsp. brown sugar

½ tsp. salt
¼ tsp. pepper
¼ tsp. paprika
½ tsp. dry mustard
¼ cup vinegar
2 tbsp. water

Cook cabbage in ½"-1" of water. Cover. Cook about 10 mins. or until tender, drain. Combine remaining ingredients. Pour over cabbage. Serves 6.

CREAMY RICE PUDDING

3 tbsp. rice
2 tbsp. hot water
2 cups milk
⅓ cup evaporated milk
2 tbsp. sugar

½ tsp. salt
1 tsp. vanilla extract
Nutmeg
1—12 oz. pkg. frozen
raspberries

Wash rice thoroughly and put in top of double boiler. Add water to rice and cook over boiling water until rice has absorbed water. Add milks, sugar and salt. Cover. Cook for 1 hr. or until thick and creamy. Remove from heat, add vanilla extract and sprinkle with nutmeg. When serving, top with raspberries. Serves 6.

Hot Water Magic

The automatic water heater keeps hot water on tap twenty-four hours a day. Once you set the thermostat for the temperature you want you need pay no attention to the heater.

The size of heater you select depends on the size of the family, the ages of the members, the number of bathrooms in the house, whether the laundry is done at home, and if so, which method is used.

You should consult a water heater expert before you buy.

Dishwashing, whether done automatically or by hand, is accomplished more satisfactorily when the water is at the proper temperature. When washing clothes use the hottest temperature the fabric can stand. Be generous with hot water for rinsing, so that all soap products are removed. The automatic water heater guarantees proper temperature.



The Automatic Dishwasher

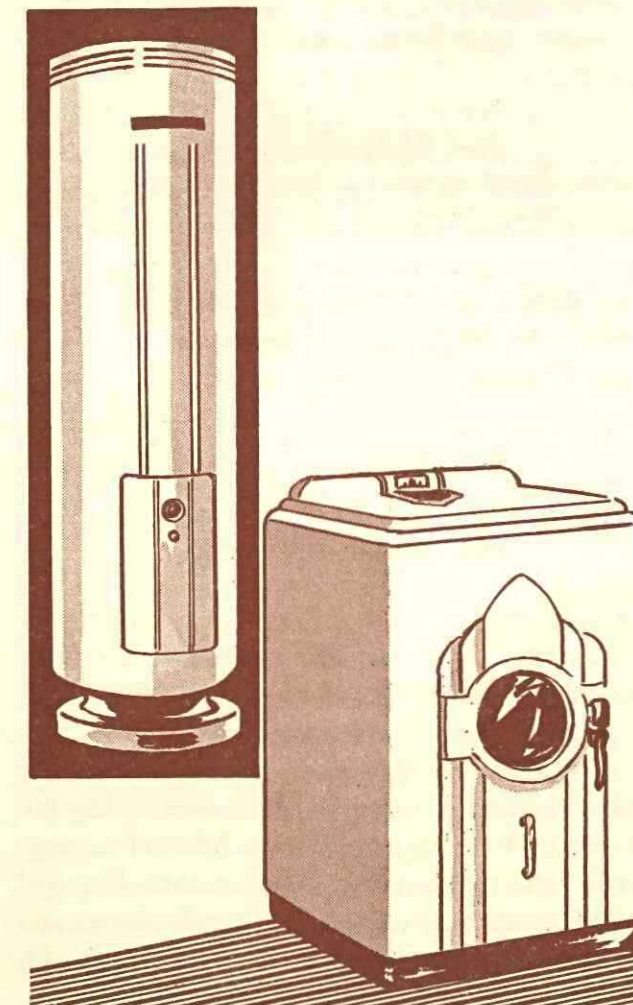
Electric dishwashers wash, rinse, and dry the dishes, then turn themselves off automatically. Hot water 140 to 160° F. is necessary.

The Electric Washer

The conventional agitator type washer with a wringer or spinner has a vertical shaft with fins attached. This moves first in one direction and then the other, creating water currents which flush the clothes clean.

The automatic electric washer washes, rinses, damp dries clothes and even cleans itself. It does everything but lift the clothes in and out. Your hands need never touch the water.

With an electric washer, plenty of hot water of from 140 to 160° F. and correct amounts of soap powders or detergents, the clothes are washed clean and white.



Cook's Tour

South of the Border

Orange and Lime Juice Cocktail

*Pork and Rice Tamale Pie

*Spinach with Mushrooms

*Sombrero Salad

*Mexican Banana Pudding

Coffee

PORK AND RICE TAMALE PIE

1 lb. ground pork	1/2 cup sliced green olives
2 tbsp. shortening, melted	1/4 cup sliced ripe olives
1 cup rice	1/2 tsp. salt
1 bouillon cube	1/8 tsp. pepper
1 cup boiling water	2 tsp. chili powder
1 1/2 cups canned tomatoes	1 recipe biscuit dough

Brown pork in shortening. Cook rice according to directions on package. Dissolve bouillon cube in water. Combine pork, rice, bouillon, tomatoes, green and ripe olives and seasonings. Pour mixture into greased 2 qt. casserole. Bake at 350° F. for 30 mins. Place biscuits on top of mixture. Increase temperature to 450° F. and continue baking for 20 mins. Serves 6.

STANDARD BISCUIT RECIPE

2 cups sifted enriched flour	1/4 cup shortening
4 tsp. baking powder	3/4 cup milk
1 tsp. salt	

Combine and sift dry ingredients. Cut in shortening with two knives or pastry blender until mixture is like coarse corn meal. Add milk, mixing quickly until soft dough is formed. Place on lightly floured board. Roll or pat to 1/2" thickness. Cut with floured 2" biscuit cutter. Yield: 12 biscuits.

SPINACH WITH MUSHROOMS

2—14 oz. pkgs. frozen spinach	6 tbsp. butter or margarine
3/4 lb. (1 1/2 cups) sliced mushrooms	1/2 tsp. salt
	1/8 tsp. pepper

Prepare spinach according to directions on package. Drain. Saute mushrooms in butter or margarine until golden brown. Combine spinach and mushrooms. Add seasonings. Serves 6.

SOMBRERO SALAD

6 pineapple slices	1/2 tsp. chili powder
Lettuce	1/2 cup pineapple juice
2—12 oz. pkgs. (2 3/4 cups) creamed cottage cheese	6 ring slices green pepper
1/2 tsp. salt	6 slices pimiento

Place pineapple slices on bed of lettuce on large serving plate or individual salad plates. Combine cottage cheese, salt, chili powder, and pineapple juice. Mold mixture into cone shapes and place on slices of pineapple. At base of cottage cheese, place green pepper ring to form hat band and strip of pimiento for bow. May be served with Whipped Cream Dressing. Serves 6.

MEXICAN BANANA PUDDING

1—11 oz. pound cake, sliced thin	1/4 cup sugar
6 bananas, sliced	1 tsp. vanilla extract
2 cups scalded milk	4 egg whites
4 egg yolks, beaten	1/4 cup sugar

Line bottom and sides of greased 2 qt. casserole with cake. Alternate layers of bananas and cake. Combine 1/2 cup of milk, egg yolks and 1/4 cup sugar in top of double boiler. Add remaining milk gradually, stirring constantly until thick. Add vanilla extract. Pour over bananas and cake. Beat egg whites until stiff but not dry. Continue beating, gradually adding 1/4 cup sugar until stiff and glossy. Pile lightly on pudding. Bake at 350° F. for 15 mins. or until lightly browned. Serves 6-8.

New England Dinner

*Maine Clam Chowder

*Shrimp and Onion Delight

*Parsleyed Carrots and Celery

Watercress Salad with French Dressing

*Cranberry Spice Cake

MAINE CLAM CHOWDER

1/4 cup diced salt pork	2 1/2 cups scalded milk
3/4 cup sliced onions	1/2 cup light cream
3 cups diced potatoes	2 tbsp. butter or margarine
2 cups water	
1 qt. clams, minced (plus liquid)	

Cook salt pork in large saucepan until crisp. Add onions; cook until tender but not brown. Add potatoes, water and clam liquid, cover and simmer 10 mins. Add clams, milk and cream. Cook about 15 mins. or until potatoes are tender. Add butter or margarine. Yield: Approximately 3 qts.

SHRIMP AND ONION DELIGHT

12 small white onions	3 cups milk
Water	2 egg yolks, beaten
4 1/2 tbsp. butter or margarine	2 lbs. (2 2/3 cups) cooked shrimp
4 1/2 tbsp. enriched flour	3 cups mashed potatoes
3/4 tsp. salt	1/2 cup grated Cheddar cheese
1/8 tsp. pepper	
1/2 tsp. celery salt	

Wash and peel onions. Cook in 1/2"-1" of water, about 20-30 mins., or until tender. Drain. Blend butter or margarine, flour and seasonings; gradually stir in milk. Cook until thick and smooth, stirring constantly. Pour small amount of hot mixture over egg yolks, stir. Add to first mixture; cook 2 mins. Combine sauce, shrimp and onions. Pour into greased 3 qt. casserole. Arrange border of potatoes around edge of casserole. Sprinkle with cheese. Broil about 3" from source of heat, about 5-7 mins. or until lightly browned. Serves 6-8.

PARSLEYED CARROTS AND CELERY

3 1/2 cups sliced carrots	1/8 tsp. pepper
3 1/2 cups chopped celery	3 tbsp. butter or margarine
Water	2 tbsp. minced parsley
1 tsp. salt	

Cook carrots and celery in 1/2"-1" of boiling salted water for 15-30 mins., or until tender. Drain. Add pepper and butter or margarine. Sprinkle with parsley just before serving. Serves 6-8.

CRANBERRY SPICE CAKE

1/2 cup shortening	1/4 tsp. salt
1 cup sugar	1 tsp. baking soda
1 egg, beaten	1 tsp. baking powder
1 cup raisins	1 tsp. cinnamon
1/2 cup chopped nuts	1/2 tsp. cloves
1 3/4 cups sifted enriched flour	1 cup cranberry sauce

Cream shortening. Add sugar gradually, creaming until light. Add egg, beat well. Add raisins and nuts. Combine and sift dry ingredients. Add to creamed mixture, alternately with cranberry sauce, mixing after each addition until smooth. Pour into 2 greased 8" layer cake pans. Bake at 350° F. for 30-35 mins. Frost with Cranberry Cream Cheese Frosting. Yield: 2—8" layers.

Cranberry Cream Cheese Frosting

1—3-oz. pkg. cream cheese	2 1/2 cups sifted confectioners' sugar
4 tbsp. cranberry sauce	
1/8 tsp. salt	

Combine cream cheese, cranberry sauce and salt; cream until smooth. Gradually add sugar, beating until light and creamy. Yield: frosting and filling for 8" layer cake.



Italian Menu

Antipasto *Minestrone *Lasagna
Romaine Salad with Oregano Dressing
*Spumoni with Macaroons
Coffee

MINESTRONE

1/4 cup diced salt pork or bacon	1 1/2 cups diced potatoes
3/4 cup chopped onion	1 tsp. salt
1/2 cup chopped leeks	1/4 tsp. pepper
3/4 cup diced carrots	3/4 cup peas
3/4 cup diced turnips	1/3 cup broken spaghetti
1 cup shredded cabbage	1 1/2 cups stewed or canned tomatoes
1/2 cup diced celery	1 cup cooked red kidney beans
1/2 clove garlic, minced	2 tbsp. chopped parsley
4 bouillon cubes	1/2 cup Parmesan cheese
8 cups boiling water	

Place bacon or salt pork in large saucepan and cook slightly. Add onion, leeks, carrots, turnips, cabbage, celery and garlic. Simmer 5 mins. Dissolve bouillon cubes in water. Add bouillon, potatoes and seasonings, simmer about 5 mins. Add peas and spaghetti and cook until tender, about 15-20 mins. Add tomatoes, kidney beans and parsley, reheat. Sprinkle cheese on soup just before serving. Yield: Approximately 4 qts.

LASAGNA

1 lb. lasagna macaroni	1 lb. Mozzarella cheese, sliced
2 tbsp. salt	Tomato-meat sauce
3 qts. boiling water	1/2 cup grated Parmesan cheese
2 tbsp. oil	
1 lb. Ricotta cheese	

Cook lasagna in salted water about 25 mins. or until tender, stirring frequently. Drain well. Mix with oil. Arrange in shallow, greased 2 1/2 qt. rectangular baking dish. Alternate layers of lasagna, Ricotta cheese, Mozzarella cheese, Tomato-Meat Sauce and Parmesan cheese. Bake at 325° F. for 45 mins. Serves 6-8.

Note: If these Italian products are not available, wide noodles may be substituted for lasagna, cottage cheese for Ricotta, Muenster cheese for Mozzarella cheese.

Tomato-Meat Sauce

1 medium onion, chopped	4 tsp. salt
2 cloves garlic, minced	1/4 tsp. black pepper
1/4 cup olive oil	1/4 tsp. crushed red pepper
1 lb. ground beef	1 bay leaf
1 No. 2 1/2 can (3 1/2 cups) tomatoes	2 basil leaves
1—6 oz. can (3/4 cup) tomato paste	

Brown onion and garlic in oil. Add beef and brown lightly. Add remaining ingredients. Cover and simmer 1 1/2-2 hrs. Yield: approximately 1 qt.

SPUMONI

2 cups scalded milk	1/4 cup sugar
5 egg yolks	1/3 cup chopped maraschino cherries
3/4 cup sugar	1 tbsp. grated orange rind
3/4 tsp. vanilla extract	1/4 cup blanched almonds, slivered
1 cup heavy cream, whipped	

Combine 1/2 cup milk, egg yolks, and 3/4 cup sugar in top of double boiler. Add remaining milk gradually, stirring constantly until thick. Add vanilla extract. Cool. Pour into freezing tray. Turn control of automatic refrigerator to coldest setting. Freeze until firm, approximately 1 1/2 hours. Combine cream, 1/4 cup sugar, cherries, orange rind and almonds. Pour into freezing tray and chill until firm, approximately 2 hours. Turn first mixture into bowl. Beat until smooth, not melted. Line 1 qt. ring mold with mixture. Fill with second mixture. Freeze until firm. Serves 6.

German

ROAST DUCK WITH BROWN RICE DRESSING

Roast Duck

1—5 lb. duck	1 tsp. salt
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Wash duck thoroughly, wipe dry. Rub inside with salt. Fill cavity with dressing and truss. Place duck on rack in shallow pan. Roast at 350° F. for 2 1/2 hours. Serves six.

Brown Rice Dressing

1 cup chopped celery	3 cups cooked brown rice
2 tbsp. minced parsley	1/2 tsp. savory
1/2 cup chopped onion	1/2 cup sliced apricots
3 tbsp. butter or margarine, melted	

Add celery, parsley and onion to butter or margarine and saute until tender, not brown. Combine with remaining ingredients. Yield: Dressing for 1 5 lb. duck.

Jewish

CHEESE BLINTZES

1 cup sifted enriched flour	1 cup milk
1/4 tsp. salt	2 eggs, well beaten
1 tbsp. sugar	Cheese filling
6 tbsp. butter or margarine, melted	1 cup sour cream

Combine and sift flour, salt, and sugar. Add 2 tbsp. butter or margarine and milk to eggs. Add egg and milk mixture to the flour mixture, blending well until batter is smooth. Batter will be very thin. Heat greased 8" skillet. Cover bottom of skillet with very thin layer of batter, tipping pan to spread batter as thin as possible. Fry until lightly browned on one side only. Remove from skillet. When pancakes are cool, place 3 tbsp. cheese filling in center of each pancake on browned side. Fold edges over from both sides, then into envelope shape, and fry in remaining butter or margarine until golden brown. Or place blintzes in 10"x6"x2" baking pan. Pour remaining butter or margarine over them and bake at 350° F. for 15 mins. or until golden brown. Serve with sour cream. Yield: 10-12 blintzes.

Cheese Filling

1 lb. (1 3/4 cups) dry cottage cheese	1/4 tsp. salt
1/2 cup sugar	1 egg
2 tsp. vanilla extract	1 tbsp. enriched flour
	1 tsp. cinnamon

Combine all ingredients and mix thoroughly. Yield: Filling for 10-12 Blintzes.



Japanese

TEREYAKI

2 lbs. sirloin or hip beef steak, 1" thick	1 medium onion, minced
2 tsp. ginger	2 tbsp. sugar
2 cloves garlic, minced	1/2 cup soya sauce
	1/4 cup water

Cut steak into serving pieces. Combine remaining ingredients and pour over meat. Allow to marinate 1-2 hrs. Drain meat and broil 2" from source of heat for 15-20 mins. Heat sauce, strain and pour over broiled steak. Serves 6.

Greek

LAMB PILAFF

1/4 cup butter or margarine	2 cups water
2 lbs. shoulder of lamb, cut in 2" cubes	2 1/2 cups boiling water
2 1/2 tsp. salt	1 cup rice
1/2 tsp. pepper	1—6 oz. can (3/4 cup) tomato paste
3 medium onions, minced	

Melt butter or margarine in saucepan. Season lamb with salt and pepper; add to butter or margarine and brown well; add onions and cook until lightly browned. Add water and simmer about 1 1/2 hrs. or until meat is tender. Add boiling water and rice; bring to boil; add tomato paste. Place in greased 3 qt. casserole and bake at 350° F. for 45 mins. Serves 6.

French

CHICKEN SAUTE CHASSEURS

1/4 cup enriched flour	1/4 lb. (1/2 cup) sliced mushrooms
2 tsp. salt	2 tbsp. lemon juice
1/4 tsp. pepper	1 tsp. sugar
1/2 tsp. thyme	1 tsp. salt
1—2 1/2 lb. fryer, cut in 6 pieces	1/2 cup apple juice
1/4 cup butter or margarine	2 medium tomatoes, diced
2 medium onions, chopped	2 tbsp. chopped parsley

Combine flour, salt, pepper, and thyme in paper bag. Shake pieces of chicken in seasoned flour mixture until thoroughly coated. Melt butter or margarine in heavy skillet. Brown chicken thoroughly on all sides. Add onions and mushrooms. Cover and simmer 5 mins. Mix lemon juice, sugar, salt, and apple juice and pour over chicken. Add tomatoes. Cover skillet and simmer for 1 hr. or until chicken is tender. Sprinkle with parsley. Serves 4-6.

The Clothes Dryer

An automatic clothes dryer rids you of weather worries and back-breaking labor. Clothes can be dried quickly. All the smoke, soot and air-borne dirt that go with old-fashioned backyard drying are avoided. Clothes will be wrinkle-free and smell sweet and fresh.

The dryer is equipped with a timer which is set for the length of time the articles require. A temperature drying control regulates the heat in some dryers. Most dryers have a capacity of 18 pounds of wet clothes. The flat counter top furnishes extra work space. Many models are equipped with out-door venting to remove moisture.



The Electric Ironer

A wonderful new ironing method frees the homemaker from the task of ironing in the old style. With an electric ironer she can sit down when she irons. No more aching back, no more abused "ironing day feet."

There are many different styles of ironers. One of the newest type ironers has a rigid center support and two open usable roll ends, which permit you to iron large tablecloths and wide ruffled curtains without a crease. The shoe or iron itself has two pointed ends, which are scientifically designed to get into the difficult gathers, puffs, or ruffles. The ironer has a heat control which you set at the temperature required for the material to be ironed. Both hands are free to guide the material as the ironer has a knee control. This ironer gives up to two hundred pounds of pressure yet you lift nothing heavier than the articles you are ironing.



A Snacking Good Time

Television Tidbits

Everyone enjoys watching television including the homemaker of the house. In addition, we still like to eat, so here are a few suggestions for snacks that can be prepared in advance or else in a very few minutes.

CHEESE SNAPS

$\frac{1}{2}$ cup butter or margarine $1\frac{1}{2}$ cups sifted enriched flour
 $\frac{1}{2}$ lb. soft Cheddar cheese, grated $\frac{1}{8}$ tsp. cayenne

Mix butter or margarine and cheese until smooth. Add flour and cayenne. Mix until thoroughly blended. Pat dough $\frac{1}{2}$ " thick and cut into 1" x 2" strips. Place on ungreased baking sheet. Bake at 400° F. for 15 mins. Serve hot or cold. Yield: 5 doz.

Note: Celery or caraway seeds may be sprinkled on strips before baking.

GINGER ALE PUNCH

1—6 oz. can frozen grape juice 1 cup water
1—6 oz. can frozen orange-grapefruit juice 1 qt. chilled ginger ale
Orange slices

Combine juices and water. Pour over ice in punch bowl. Add ginger ale, blend well. Garnish with orange slices. Yield: 6—8 oz. glasses.

CRABMEAT PUFFS

2 egg whites, stiffly beaten 1 tsp. salt
 $\frac{1}{2}$ cup mayonnaise 6 English muffins, cut in half and toasted
1—7 oz. can ($1\frac{1}{2}$ cups) crabmeat, flaked Paprika

Combine egg whites, mayonnaise, crabmeat and salt. Spread on muffins. Sprinkle with paprika. Broil 3" from source of heat 3-5 mins., or until lightly browned. Yield: 6 puffs.

HOT CHEESE PUFFS

2 egg whites, stiffly beaten $\frac{1}{2}$ cup grated sharp Cheddar cheese
 $\frac{1}{2}$ tsp. baking powder 6 slices French bread, toasted
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. paprika

Combine egg whites, baking powder, salt and paprika. Fold in cheese. Spread mixture on bread. Broil 3" from source of heat 3-5 mins., or until lightly browned. Yield: 6 puffs.

CHILI SARDINE SNACKS

12 toasted bread triangles 2 tbsp. grated Parmesan cheese
2 tbsp. chili sauce
1— $3\frac{3}{4}$ oz. can sardines

Spread triangles with chili sauce. Top with sardines. Sprinkle with cheese. Broil 3" from source of heat 3-5 mins., or until lightly browned. Yield: 12 snacks.

LITTLE LOGS

$\frac{1}{4}$ cup butter or margarine 12 cocktail frankfurters
3 tbsp. prepared mustard 12 slices bread

Blend butter or margarine with mustard. Wrap frankfurters in bread slices. Fasten with toothpicks. Spread outside of bread with mustard mixture. Broil 3" from source of heat 3-5 mins., or until brown. Yield: 12 frankfurter logs.

RICH DEVIL'S FOOD CAKE

$2\frac{1}{4}$ cups sifted cake flour 2 sq. (2 oz.) un-sweetened chocolate, melted
2 tsp. baking soda $\frac{1}{2}$ cup sour milk
 $\frac{1}{2}$ tsp. salt $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup shortening 2 tsp. vanilla extract
 $2\frac{1}{2}$ cups brown sugar, firmly packed 1 cup boiling water
3 eggs Whipped Chocolate Frosting

Combine and sift flour, baking soda, and salt. Cream shortening, add sugar gradually and cream thoroughly. Add eggs, one at a time, beating well after each addition. Add chocolate and blend. Add dry ingredients alternately with milk. Add vanilla extract and water; mix quickly. This batter is very thin. Pour into 2 greased 9" layer cake pans. Bake at 350° F. for 35-45 mins. Frost with Whipped Chocolate Frosting. Yield: 2—9" layers.

Whipped Chocolate Frosting

2 cups heavy cream 3 tbsp. cocoa
 $\frac{1}{4}$ cup sugar 1 tsp. vanilla extract

Mix, do not whip, all ingredients. Chill in refrigerator at least 2 hrs. Beat until mixture is thick and will stand in soft peaks. Yield: filling and frosting for top and sides of 9" layer cake.

Dessert Bridge

PEPPERMINT CHIFFON PIE

1 tbsp. gelatin	1/4 tsp. peppermint extract
1/4 cup water	1/2 cup finely crushed peppermint candy
1 cup heavy cream, whipped	Green vegetable coloring
1/2 cup sugar	1—8" chocolate crumb pie shell
3 egg whites, stiffly beaten	2 tbsp. crumb mixture
1 tsp. vanilla extract	

Soak gelatin in water 5 mins. Dissolve over hot water. Cool. Stir slowly into whipped cream. Fold sugar into egg whites. Fold into gelatin mixture. Fold in extracts and candy. Add enough coloring to produce the desired color. Pour into pie shell. Top with 2 tbsp. crumb mixture. Chill until firm. Yield: 1—8" pie.

Chocolate Crumb Pie Shell

1 cup chocolate cracker crumbs	6 tbsp. butter or margarine, melted
1/4 cup sugar	

Mix crumbs, sugar and butter or margarine thoroughly. Reserve 2 tbsp. Press the remainder with back of spoon over bottom and sides of 8" pie plate. Chill 20 mins., or bake at 325° F. for 10 mins. Cool. Sprinkle reserved 2 tbsp. over filling. Yield: crumb shell and topping for 8" pie.

Shower Snack

*Party Sandwich Cake

Lime Sherbet with Melon Balls

Nuts Mints

PARTY SANDWICH CAKE

2—14 1/4 oz. pkgs. hot roll mix

Prepare hot roll mix according to directions on package. Bake in 2 greased 9" cake pans at 375° F. for 30 mins. Allow to cool in pans. Wrap in waxed paper and chill thoroughly.

Remove bottom crusts and cut bread crosswise into 3 round slices, about 1/2" thick. Cut off crusty edge from each slice. Yield: 6—1/2" slices.

Ham Filling

3—3 oz. cans (1 cup) deviled ham

Relish Filling

3/4 cup drained pickle relish	6 tbsp. butter or margarine
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Combine ingredients.

Pimiento Filling

2—5 oz. jars (1 1/3 cups) Pimiento cheese

Egg Salad Filling

4 hard cooked eggs, chopped	1/3 cup mayonnaise
	1 tsp. dry mustard

Combine all ingredients.

Tuna Fish Filling

1—7 oz. can (1 1/2 cups) tuna fish, flaked	1/3 cup minced onion
	1/3 cup mayonnaise

Combine all ingredients.

Cream Cheese Frosting

1 1/4 lbs. cream cheese	Red vegetable coloring
6 tbsp. milk	

Blend cheese with milk to spreading consistency. Add enough coloring to mixture to produce a light pink color.

Cover bottom slice of bread with deviled ham and top with second slice. Cover with relish filling. Place on third slice and cover with Pimiento cheese. Place on fourth slice and spread with egg salad. Cover with fifth slice and spread with tuna fish filling. Place on top slice. Frost loaf with cream cheese. Garnish. Yield: 1—8" Party Sandwich Cake.

Note: May be garnished with shrimp, green and ripe olives, carrot curls, radish roses and parsley.



Bachelor Party Dinner

*Oyster Macaroni Grandaise

Baked Cheese Tomatoes

Lettuce Wedges with Garlic-flavored French Dressing

Salt Sticks Butter

*Rhubarb Strawberry Pie

Coffee

OYSTER MACARONI GRANDAISE

2 cups shell macaroni	1 cup milk
1 lb. pork sausage	1 cup chopped parsley
1 large onion, sliced	1/2 cup chopped pimiento
1 pt. oysters and liquid	1 1/2 tsp. salt
2—11 oz. cans (2 1/2 cups) condensed cream of celery soup	1/4 tsp. pepper
	1/4 tsp. sage

Cook macaroni according to directions on package. Drain. Brown sausage and onion slowly. Combine macaroni, meat mixture and remaining ingredients. Mix well. Pour into 2 1/2 qt. casserole and bake at 375° F. for 25 mins. or until brown. Serves 6-8.

RHUBARB STRAWBERRY PIE

Pastry for 1—8" double crust pie	2—16 oz. pkgs. (3 cups) frozen rhubarb, drained
1/2 cup sugar	2—12 oz. pkgs. (1 1/2 cups) frozen strawberries, drained
2 tbsp. enriched flour	1 tbsp. butter or margarine
1/2 tsp. cinnamon	1/8 tsp. salt

Line 8" pie plate with pastry. Mix sugar, flour, cinnamon, nutmeg and salt. Place half of fruit in pastry-lined pie plate. Sprinkle with 1/2 of sugar mixture. Top with remaining fruit and sugar mixture. Dot with butter or margarine. Arrange lattice top. Bake at 425° F. for 40-50 mins. Yield: 1—8" pie.

PLAIN PASTRY

2 cups sifted enriched flour	2/3 cup shortening
1 tsp. salt	4 or 5 tbsp. cold water

Combine and sift flour and salt. Cut in one-half of the shortening with two knives or pastry blender until mixture is as fine as corn meal. Add the rest of the shortening and continue cutting until particles are size of a navy bean. Add water slowly, 1 tbsp. at a time. Sprinkle it over a large area of the dry ingredients. With a fork work lightly into a dough. All parts should be just moist enough to hold together when pressed. Divide dough into two equal portions. Roll lightly on floured board or pastry cloth to 1/8" thickness. Transfer to pie plate. The crust may be folded lightly in half or rolled around rolling pin and placed in pie plate. Fit carefully into pie plate; do not stretch crust.

For lattice top, cut 1/2" wide strips of pastry. Weave strips on top of filled pie; or weave strips on waxed paper and slip onto pie. Lay 1/2" wide strips of pastry 1" apart over pie filling, then fold alternate strips back and fit in place strips that go in other direction. Trim off ends. Turn large bottom crust back over edges of strips. Flute edge. Brush strips with milk. Yield: top and bottom crust for 8" or 9" pie.

Pajama Party

BANANA CAKE

1—17 oz. pkg. white cake mix	1/2 cup chopped nuts
1/2 cup sour milk	Fluffy Icing
1/2 tsp. baking soda	Banana slices
1 cup mashed bananas (2-3 bananas)	

Combine cake mix and milk and beat for 1 min. Add baking soda to bananas. Add to batter and beat for 1 1/2 mins. Add nuts and stir only enough to combine with batter. Pour into 2—8" layer cake pans lined with waxed paper. Bake at 375° F. for 20-25 mins. Frost with Fluffy Icing. Garnish with banana slices. Yield: 2—8" layers.

Fluffy Icing

1 1/2 cups sugar	6 tbsp. water
1/2 tsp. salt	1/4 tsp. lemon extract
2 egg whites	1/4 tsp. cream of tartar

Mix all ingredients in top of double boiler. Beat over hot water until mixture stands in peaks. Yield: filling and frosting for top and sides of 8" or 9" layer cake.

Football Gang's Snack

*Pizza Pie

Grape Fizz

PIZZA PIE

1—14¼ oz. pkg. hot roll mix
¾ cup lukewarm water
¼ cup olive oil
Filling

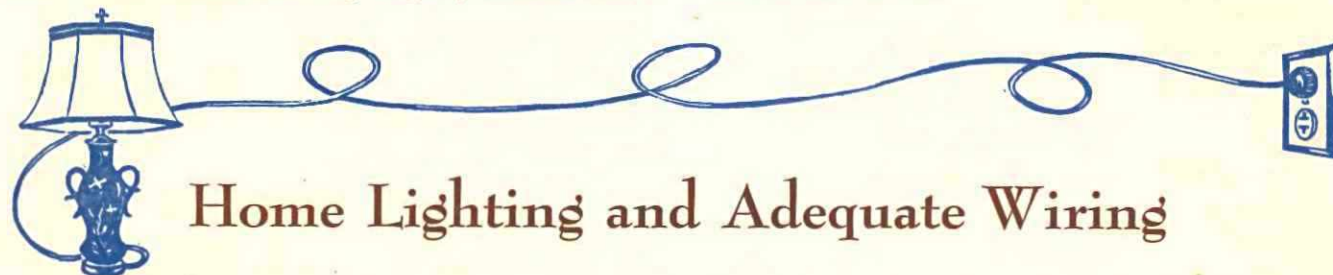
Mix yeast from roll mix with water. Stir until dissolved. Add oil and contents of package and mix until smooth dough is formed. Lightly grease top of dough. Cover. Let rise until double in bulk. Turn onto floured board. Knead. Pat gently into 1—13" round with edge slightly thicker. Place

on greased baking sheet. Let rise until double in bulk. Arrange filling and bake as directed.

Filling

1 tbsp. olive oil	1 clove garlic, minced
½ cup grated Parmesan cheese	½ tsp. salt
¾ lb. sliced Mozzarella cheese	⅛ tsp. pepper
1 No. 2½ can (2 cups) diced, peeled tomatoes, drained	½ tsp. dried oregano or thyme
	2 tbsp. olive oil

After dough doubles in bulk, brush with 1 tbsp. oil. Sprinkle with Parmesan cheese. Arrange ⅓ of Mozzarella cheese on top. Spread with tomatoes mixed with garlic, salt and pepper. Arrange remainder of Mozzarella cheese on top. Sprinkle with oregano or thyme. Drizzle on 2 tbsp. oil. Bake at 450° F. for 25-30 mins. or until crust is golden brown. Serves 6-8.



Home Lighting and Adequate Wiring

The principles of good lighting are simple.

Two kinds of lighting are needed in any room. They are general room lighting and specific light on the seeing task, with minimum glare or shadows.

You will be delighted to see how comfortable and attractive your rooms can be with the right kind of general room lighting. For general lighting filament, fluorescent or a combination of the two light sources may be used. Supplementary lighting is also necessary. C.L.M. table or floor lamps will give the light needed for reading, writing or sewing.

C.L.M. means Certified Lamp Makers. It is a seal of approval given to lamps which pass high standards of illumination, safety and construction.

The specially designed diffusing bowl under the shade of the C.L.M. lamps helps reduce direct glare. These lamps are designed to direct light upward and downward and all around with the greater proportion directed downward on the task to be done.

The lamp shades are broad and the white linings reflect the light instead of absorbing it.

In the kitchen see that the range and sink centers are lighted from above and the work counters lighted by lights under the cabinets.

In the laundry the tubs, washer and ironer should have supplementary lighting. The work bench in a workshop will need supplementary lighting, too.

You cannot enjoy the fullest conveniences of a well lighted home and of modern electric home equipment without an adequate wiring system. When you buy, build or modernize, be sure the wiring system has:

1. Plenty of convenience and lighting outlets.
2. A switch at every door to light the room as you enter.
3. Sufficient circuits.

When Company Comes

Oven Meal

*Shrimp New Orleans

*Roast Half Turkey

*Cinnamon Carrots *Scalloped Cauliflower

*Buttered Lima Beans

Brown and Serve Rolls

*Baked Alaska

Coffee

Temperature: 325° F.

Time: 3 hours

Serves 6

Stuffing for Turkey

5 cups bread cubes	¼ tsp. pepper
½ cup butter or margarine, melted	¼ cup minced onion
1 tsp. salt	2 tbsp. poultry seasoning

Toss all ingredients together lightly. Yield: Stuffing for 6 lb. half turkey.

CINNAMON CARROTS

12 medium carrots	1 tsp. salt
⅓ cup butter or margarine	⅓ tsp. cinnamon
⅓ cup sugar	½ cup boiling water

Scrape carrots. Place in greased 2 qt. casserole. Cream butter or margarine, add sugar, salt, cinnamon, and water. Blend. Pour over carrots. Cover. Bake at 325° F. for 3 hrs. Serves 6.

SCALLOPED CAULIFLOWER

1 medium cauliflower	⅛ tsp. paprika
4 tbsp. grated cheese	¼ cup buttered bread crumbs
1½ cups medium white sauce	

Break cauliflower into flowerettes. Place alternate layers of flowerettes, cheese and white sauce in a greased 2 qt. casserole. Sprinkle top with paprika and crumbs. Bake at 325° F. for 3 hrs. Serves 6.

BUTTERED LIMA BEANS

2—12 oz. pkgs. frozen lima beans	1 tsp. salt
½ cup water	⅛ tsp. pepper
	3 tbsp. butter or margarine

Place all ingredients in 2 qt. casserole. Cover. Bake at 325° F. for 3 hrs. Serves 6.

BAKED ALASKA

5 egg whites	1 qt. coffee or maple ice cream
⅓ cup sugar	
1—9" nut pie shell	

Beat egg whites until stiff but not dry. Continue beating, gradually adding sugar, until stiff and glossy. Fill pie shell with ice cream. Spread meringue over entire surface of ice cream. Place pie in oven on wooden board. Bake at 400° F. about 5 mins. or until lightly browned. Serve immediately. Serves 6-8.

SHRIMP NEW ORLEANS

2 tbsp. vinegar	1 tsp. salt
4 tbsp. olive oil	¼ tsp. pepper
1 tbsp. prepared mustard	1 lb. cooked shrimp
⅓ cup minced onion	Watercress
½ cup chopped celery	

Combine first 7 ingredients. Mix thoroughly. Pour sauce over shrimp and place in refrigerator for 2 hrs. Serve on watercress. Serves 6.

ROAST HALF TURKEY

1—6 lb. half turkey	½ cup shortening, melted
Salt	Stuffing
Pepper	

Singe turkey, clean, wash and dry. Rub cavity with salt and pepper. Tie wing flat against breast and leg to tail piece. Cover skin side of bird well with shortening. Cover bird with cheesecloth that has been dipped in shortening. Place turkey on rack, cut side down, in shallow roasting pan. Bake at 325° F. for 30 mins. per lb. When turkey is half done, remove from pan and add dressing. Mound dressing on well greased double thickness of waxed paper. Place turkey over dressing and continue roasting. Serves 6-8.

Note: Use about ⅓ cup of dressing per pound of turkey.

Nut Pie Shell

¾ lb. (1½ cups) ground Brazil nuts or Pecans 3 tbsp. sugar

Grind nuts in electric blender about ⅓ at a time. Combine nuts and sugar. Press mixture with back of spoon over bottom and sides of 9" pie plate. Bake at 400° F. for 8-10 mins. or until slightly browned. Cool. Yield: 1—9" pie shell.

Company Buffet

*Pineapple Watercress Cocktail

*Appetizer Pie

*Baked Ham

*Candied Yams *Mexicali Beans

Relish Tray Buttered Biscuits

*Strawberry Cream Roll

Coffee

PINEAPPLE WATERCRESS COCKTAIL

1½ cups pineapple juice ½ bunch watercress
1½ tbsp. lemon juice 1 cup finely cracked ice

Combine all ingredients in electric blender. Serve immediately. Yield: 6—4 oz. glasses.

APPETIZER PIE

1 small round loaf rye or pumpernickel bread 2 tbsp. tomato paste
4 tbsp. anchovy paste 2 tbsp. grated onion
2 hard cooked eggs, minced ½ tsp. Worcestershire sauce
2 tbsp. mayonnaise 1—3 oz. pkg. cream cheese
2 tsp. prepared mustard 1 tbsp. light cream or top milk
½ tsp. salt 2 tbsp. minced parsley
¼ tsp. pepper
½ cup American cheese, grated

Cut 1" slices of bread crosswise from widest part of loaf. Trim crusts. Place anchovy paste in circle in center. Combine eggs, mayonnaise, mustard, salt and pepper. Arrange in ring around anchovy paste. Combine cheese, tomato paste, onion and Worces-

tershire sauce. Form outside ring with this mixture. Soften cream cheese with cream or top milk. Mark off each circle with cream cheese mixture using a pastry tube. Sprinkle cream cheese with parsley. Chill. Cut in pie-shaped wedges. Yield: 4 pies, about 32 wedges.

BAKED HAM

1—10 lb. smoked, tendered ham
Whole cloves

6-8 slices pineapple
Maraschino cherries

Wrap ham loosely in glassine or heavy brown paper. Place fat side up on rack in shallow pan. Bake at 300° F. for 3 hrs.; 30-45 mins. before done, remove paper and rind, trim excess fat from ham. Score; stud with cloves. Arrange pineapple slices and cherries in attractive pattern. Secure with toothpicks. Return to oven for remaining time. Yield: 20 servings.

Allow 18-20 mins. per lb. for 10-12 lb. ham
16-18 mins. per lb. for 13-16 lb. ham
20-25 mins. per lb. for half ham

CANDIED YAMS

6 medium yams ⅔ cup brown sugar
½ cup butter or margarine, melted ⅓ cup orange juice
½ tsp. salt

Peel yams, cut in quarters lengthwise and place in greased 1½ qt. casserole. Combine remaining ingredients. Pour over yams. Cover. Bake at 300° F. for 3 hrs. Serves 6.

MEXICALI BEANS

4 tbsp. butter or margarine 1 medium onion, grated
3 tbsp. enriched flour 2—10 oz. pkgs. frozen string beans
½ tsp. salt
1 tsp. chili powder
1 No. 2 can (2½ cups) tomatoes

Melt butter or margarine, add flour and salt. Blend. Add chili powder, tomatoes, and onions. Cook 3 mins., stirring constantly. Place beans in greased 2 qt. casserole, add sauce. Cover. Bake at 300° F. for 3 hrs. Serves 6.

STRAWBERRY CREAM ROLL

4 eggs ¾ cup sugar
¼ tsp. salt ¾ cup sifted cake flour
1 tsp. baking powder 1 tsp. vanilla extract

Beat eggs, salt and baking powder until thick and lemon colored. Add sugar gradually, beating until very thick. Fold in flour and vanilla extract. Place in greased 10"x15"x1" pan lined with waxed paper. Grease waxed paper. Bake at 400° F. for 10-13 mins. Cake should be light brown. Quickly loosen cake with spatula. Turn out on slightly dampened towel and immediately tear off paper. Trim edges and roll cake in towel. Cool.

Strawberry Cream Filling

1 cup heavy cream 2 cups sliced fresh strawberries or
½ tsp. vanilla extract
¼ cup confectioners' sugar 2—12 oz. pkgs. (2 cups) frozen strawberries, drained

Whip cream, add vanilla extract and sugar. Blend. Fold in strawberries and spread on cooled cake, reserving ¼ cup for garnish. Roll lengthwise as for jelly roll. Garnish with remaining filling. Chill about 1 hr. Serves 6-8.

Bridge Luncheon

*Fruit Cup in Sherbet Ring

*Hot Chicken Salad in Grapefruit Shells

Asparagus with Lemon Butter Sauce

Little Corn Muffins

*Chocolate Refrigerator Dessert

Coffee

FRUIT CUP IN SHERBET RING

2 pkgs. raspberry sherbet mix

Prepare mix according to directions on package, using all water for liquid. Place sherbet in freezer tray. Turn control of automatic refrigerator to coldest setting. When firm, remove and beat with electric mixer or rotary beater until consistency of mashed potatoes. Brush 1½ qt. ring mold with glycerine. Place sherbet in mold and freeze until firm. Unmold and fill center with fruit cup. Serve immediately. Serves 6.

Fruit Cup

1 cup grapefruit sections 1 medium banana, sliced
1 cup orange sections 1 cup diced pears
1 cup diced apples 2 tbsp. sugar
½ cup halved maraschino cherries

Combine all ingredients and place in sherbet ring. Serves 6.

Note: Other fruits in season may be substituted.

HOT CHICKEN SALAD IN GRAPEFRUIT SHELLS

2 cups diced cooked chicken ¼ tsp. pepper
½ cup sliced green pepper 1 tsp. Worcestershire sauce
½ cup chopped onion 6 grapefruit shells
1 cup finely sliced celery ¼ cup bread crumbs or crushed potato chips
¾ cup mayonnaise
½ tsp. salt

Combine first 8 ingredients and mix lightly. Place in grapefruit shells. Sprinkle with bread crumbs or potato chips. Place on baking sheet. Bake at 350° F. for 30 mins. Serves 6.

CHOCOLATE REFRIGERATOR DESSERT

½ cup butter or margarine ½ tsp. vanilla extract
1 cup sifted very fine sugar ½ cup chopped nuts
3 eggs, separated ¾ cup crushed vanilla wafers
2 sq. (2 oz.) unsweetened chocolate, melted

Cream butter or margarine, gradually add sugar and beat until creamy. Add egg yolks and blend well. Add chocolate, vanilla extract and nuts. Beat egg whites until stiff but not dry and fold into other ingredients. Spread ½ cup of crumbs in bottom of freezer tray. Pour in chocolate mixture and cover with remaining crumbs. Place in refrigerator and chill until set. Cut diagonally to form pie-shaped wedges. Serves 6.



Teen Age Party

*Frank-N-Beans

Broiled Tomatoes Potato Chips
*Chocolate Mint Brownies Assorted Sundaes
Milk

FRANK-N-BEANS

6 frankfurters 2 tbsp. chopped onion
1 No. 2 can (2½ cups) baked beans 2 tbsp. vinegar
1 tbsp. mustard 3 strips bacon, cut in half
 6 toothpicks

Cut frankfurters almost through, lengthwise and spread open. Combine beans, mustard, onion, and vinegar. Fill frankfurters with mixture. Wrap each frankfurter with half strip of bacon and fasten with toothpick. Place in broiler 4" from source of heat. Broil 8-10 mins., or until frankfurters are tender. Serves 6.

CHOCOLATE MINT BROWNIES

¾ cup sifted enriched flour 2 eggs
½ tsp. baking powder 2½ sq. (2½ oz.) unsweetened chocolate, melted
½ tsp. salt 1 tsp. vanilla extract
½ cup shortening ½ cup chopped nuts
1 cup sugar

Combine and sift flour, baking powder, and salt. Cream shortening, add sugar gradually and cream well. Add eggs, one at a time, beating well after each addition. Add chocolate and vanilla extract. Fold in dry ingredients and nuts. Pour into greased

9"x9"x1¾" pan. Bake at 350° F. for 20-30 mins. Cool. Frost. Yield: 16 brownies.

Chocolate Mint Frosting

4 tbsp. butter or margarine ½ tsp. peppermint extract
2 cups sifted confectioners' sugar Green vegetable coloring
¼ cup milk 2 sq. (2 oz.) unsweetened chocolate, melted

Cream butter or margarine until soft; gradually stir in ½ cup sugar. Add half the milk, beating thoroughly. Add remaining sugar and milk alternately, beating until smooth after each addition. Add flavoring and enough coloring to produce a light green color. Frost brownies. Pour melted chocolate over frosting. Cut into 16 squares. Yield: frosting for 16 brownies.

VANILLA ICE CREAM

2 tsp. gelatin 2 tsp. vanilla extract
¼ cup milk 1¼ cups scalded milk
2 eggs 1 cup heavy cream, whipped
½ cup sugar
⅛ tsp. salt

Soak gelatin in ¼ cup milk 5 mins. Beat eggs until thick and lemon colored; add sugar, salt, and vanilla extract. Slowly pour in hot milk. Add gelatin and chill. Fold cream into chilled mixture. Pour into freezing tray. Turn control of automatic refrigerator to coldest setting. When partially frozen, remove and beat with electric mixer or rotary beater until smooth. Return to freezing tray; freeze until firm. Turn temperature control to normal setting. Yield: 1 qt. ice cream.

Note: May be served with a variety of sundae toppings.

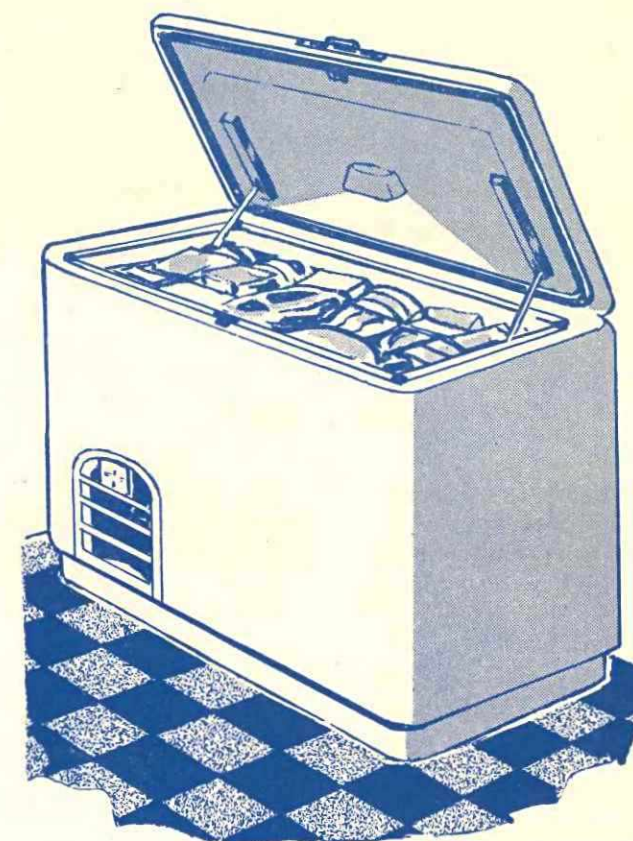


TEEN
AGE
PARTY!

The Home Freezer

There are available two types of home freezers—the upright and the chest. Both types freeze and maintain food at 0° F. or lower.

The size of the freezer you purchase will be determined by the amount of frozen food you wish to store, the amount to be frozen at any one time and the length of time food will be stored. Keep in mind that you can store 30-35 lbs. of vegetables and fruits or approximately 40 lbs. of meat in each cubic foot of freezer space. This, of course, depends on the type and size of the packages.



Refrigerators

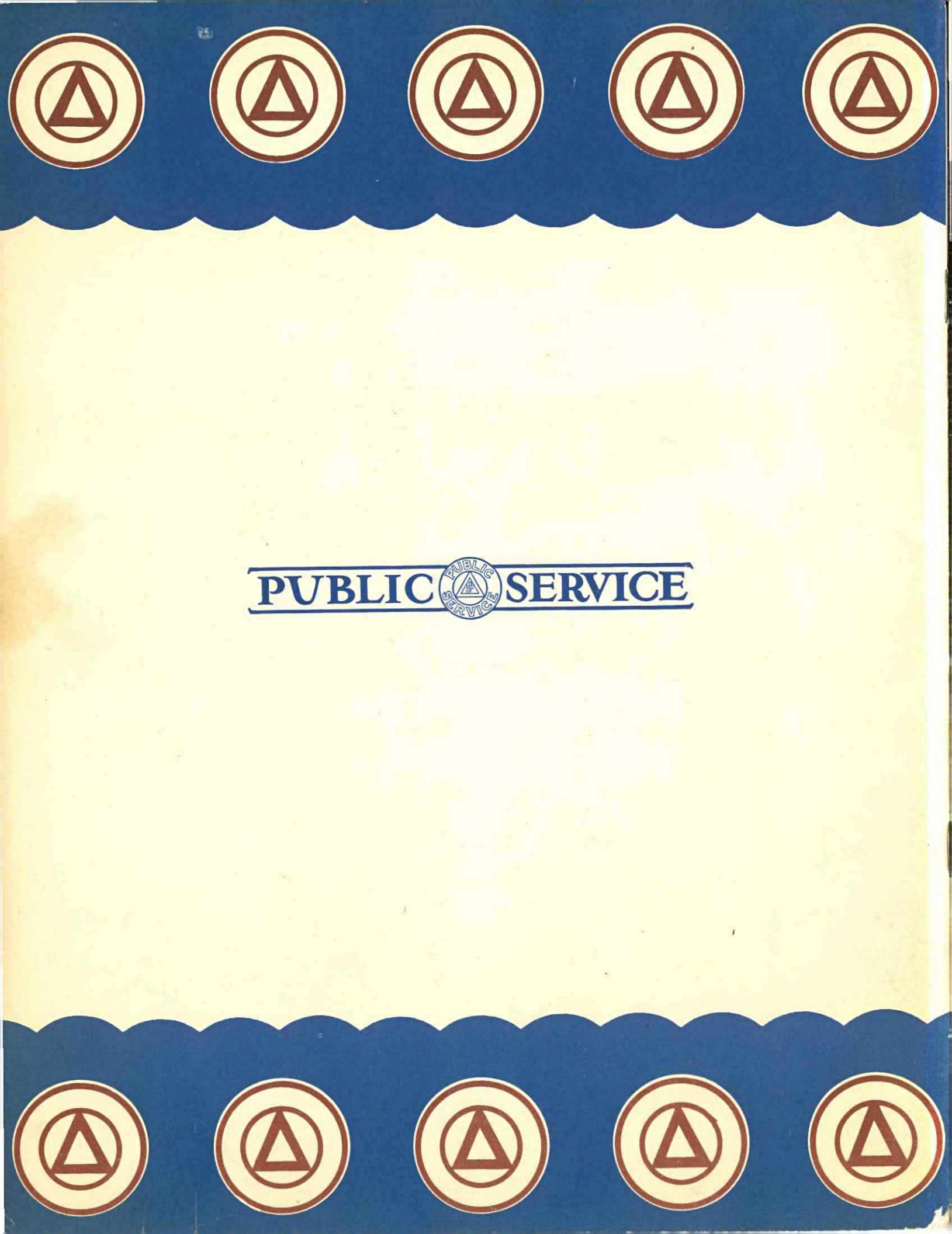
The modern automatic refrigerator makes it possible for you to prepare salads, desserts and main course dishes ahead of time. Besides having roomy food storage compartments for perishable foods, these refrigerators have separate compartments for frozen foods and ice cubes. Some models provide bins for storing fresh fruits and vegetables. Shelves are adjustable so that bulky foods and tall bottles may be stored easily.

Your refrigerator is a long-time investment. Be sure the one you choose is large enough to meet the needs of a growing family. Make sure, too, that it has plenty of space for you to take advantage of the increasing variety of frozen foods.

INDEX

Appetizers		Dressings		Shrimp New Orleans19		Salads		Beans, String		Yellow	
Appetizer Pie	20	Brown Rice Dressing	12	Tuna Shortcake	2	Cucumber Mousse	8	in Brown Sauce	3	Sweet Potato Puffs	1
Cheese Snaps	15	Stuffing for Turkey	19			Hot Chicken Salad in		Mexicali	20	Yams, Candied	20
Chili Sardine Snacks	15	Veal Stuffing	6	Frostings		Grapefruit Shells	21	with Pimiento	7	Spinach with Mushrooms	10
Crabmeat Puffs	15	Vegetable Stuffing	7	Chocolate Mint Frosting	22	Sombrero Salad	10	Beets, Sweet and Sour	4	Tomato, Onion and Rice	
Fruit Cup in Sherbet Ring	21			Cranberry Cream Cheese		Stuffed Lettuce Salad	7	Cabbage Wedges, Red	8	Casserole	8
Hot Cheese Puffs	15	Entrees		Frosting	11			Carrots			
Little Logs	15	Cheese Blintzes	13	Fluffy Icing	17	Salad Dressings		and Celery, Parsleyed	11	Homemaking Information:	
Party Sandwich Cake	16			Whipped Chocolate Frosting	15	French Dressing	7	Cinnamon	19	Adequate Wiring	18
Pineapple Watercress Cocktail	20	Fish						Cauliflower, Scalloped	19	Clothes Washer	9
Pizza Pie	18	Baked Stuffed	7	Meats		Soups		Corn, Frozen	4	Dishwasher	9
Shrimp New Orleans	19	Broiled with Almond Sauce	2	Beef		Clam Chowder, Maine	11	Kale, Buttered	1	Dryer	14
		Oyster Macaroni Grandaise	17	Flank Steak, Rolled Stuffed	6	Lobster Bisque	2			Freezer	23
Beverages		Shrimp and Onion Delight	11	Tereyaki	13	Minestrone	12	Peas		Ironer	14
Ginger Ale Punch	15	Tuna Shortcake	2	Frankfurters		Tomato Broth, Hot Spiced	3	and Mushrooms	8	Kitchen Planning	4
		Lasagna	12	Frank - N - Beans	22			and Rice	6	Laundry Planning	5
Breads				Little Logs	15	Vegetables		Potatoes		Lighting	18
Quick		Meats				Beans, Buttered Lima	19	White		Refrigerator	23
Biscuit Recipe	10	Beef		Lamb				Balls	3	Water Heater	9
Herb Bread	1	Flank Steak, Rolled Stuffed	6	Pilaff	13			Cheese Balls	2		
Shortcake	8	Tereyaki	13	Shish Kebobs	6						
		Frank - N - Beans	22	Liver Braised with Sour Cream	4						
Yeast				Pork							
Party Sandwich Cake	16	Lamb		and Rice Tamale Pie	10						
Pizza Pie	18	Pilaff		Ham							
Refrigerator Rolls	3	Shish Kebobs	6	Baked	20						
		Liver Braised with Sour Cream	4	Ham, Cheese and Asparagus							
Cakes				Rollups	3						
Banana Cake	17	Pork		with Raisins and Pears	3						
Bavarian Cream Cake	3	and Rice Tamale Pie	10								
Cranberry Spice Cake	11	Ham		Pork Chops							
Rich Devil's Food Cake	15	Baked	20	and Apples	1						
		Ham, Cheese and Asparagus		en Skillet	8						
Cheese		Rollups	3								
Cheese Blintzes	13	with Raisins and Pears	3	Pies							
Cheese Snaps	15	Pork Chops	1	Peppermint Chiffon Pie	16						
Hot Cheese Puffs	15	and Apples	1	Pie Shells							
		en Skillet	8	Chocolate Crumb	16						
Desserts				Nut	20						
Apricot Fluff	2	Poultry		Pastry	17						
Baked Alaska	19	Chicken		Rhubarb Strawberry Pie	17						
Chocolate Mint Brownies	22	Hot Chicken Salad in									
Chocolate Nut Smoothie	6	Grapefruit Shells	21	Poultry							
Chocolate Refrigerator		Saute Chasseurs	13	Chicken							
Dessert	21	Duck, Roast	12	Hot Chicken Salad in							
Creamy Rice Pudding	8	Turkey, Roast Half	19	Grapefruit Shells	21						
Ice Cream in a Basket	4			Saute Chasseurs	13						
Mexican Banana Pudding	10	Fish		Duck, Roast	12						
Molded Orange Ambrosia	7	Baked Stuffed	7	Turkey, Roast Half	19						
Peach Dumplings	1	Broiled with Almond Sauce	2								
Plum Cobbler	8	Chili Sardine Snacks	15	Rice							
Spumoni	12	Crabmeat Puffs	15	Creamy Rice Pudding	8						
Strawberry Cream Roll	21	Lobster Bisque	2	Green Peas and Rice	6						
Vanilla Ice Cream	22	Oyster Macaroni Grandaise	17	Pork and Rice Tamale Pie	10						
		Shrimp and Onion Delight	11	Tomato, Onion and Rice							
				Casserole	8						

HOME ECONOMICS DEPARTMENT
PUBLIC SERVICE ELECTRIC AND GAS COMPANY



PUBLIC SERVICE